



**20<sup>th</sup> Biennial International SAAFoST Congress and Exhibition – Provisional Programme**  
7 - 10 October 2013, CSIR Convention Centre, Pretoria

**Monday 7 October 2013**

07h00 – 08h30

Registration / Tea and Coffee

**Plenary session**

08h30-08h40

**Amanda Minnaar, Chair of LOC**  
Welcome

08h40-08h50

**Welcome address by the SAAFoST President: Gunnar Sigge**

08h50 – 09h00

**Welcome address by the IUFoST President: Pingfan Rao**

09h:00-09h10

**Welcome address by the IFT President: Janet Collins**

09h10– 09h50

**Plenary lecture: Leon Louw**  
**Free Market Foundation**  
Can Africa be the world's food basket of the future? *(title to be confirmed)*

09h50– 10:30

**Ernest Newbery Memorial Lecture: Janet Collins President of IFT; Du Pont, Washington DC, USA**  
Scientific innovation in Food Science and Technology: Consumer trust

10h30 – 11h00

Tea and Coffee

**Parallel sessions and Symposia**

|               | IUFoST FOOD SECURITY AND SUSTAINABILITY SYMPOSIUM  | SENSORY AND CONSUMER SCIENCES   | SYMPOSIUM: ILSI WATER QUALITY AND SAFETY  | THE SHAPE OF THINGS TO COME: NANOTECHNOLOGY, FOOD STRUCTURE AND FOOD SYSTEMS  |
|---------------|--|---|---|---|
| 11h00 – 11h30 | <p><b>Anne-Marie Hermansson</b><br/> <b>Chalmers University, Gothenburg, Sweden</b><br/>           Global visions for the role of Food Science and Technology to meet societal and technological challenges: Report from a feasibility study initiated by IAFoST</p> | <p><b>Johann Kirsten</b><br/> <b>LEVLO, University of Pretoria</b><br/>           The economic potential for an origin-based marketing and certification system for a meat product in South Africa: perceptions, preferences and experiments.</p> | <p><b>Trevor Britz</b><br/> <b>Dept of Food Science, Stellenbosch University</b><br/>           River water as source of high-risk irrigation water!</p>  | <p><b>Peter Fischer</b><br/> <b>Institute of Food Science and Nutrition, ETH, Zurich</b><br/>           How interfacial rheology controls emulsion mechanics</p>  |
| 11h30 – 12h00 | <p><b>Sheryl Hendriks</b><br/> <b>Director: IFNuW, University of Pretoria</b><br/>           Economic, technical and nutritional drivers for food security</p>   | <p><b>Hennie Fisher</b><br/> <b>Dept of Consumer Science, University of Pretoria</b><br/>           Consumers' responses to food images: a new application of q-methodology in sensory research</p>   | <p><b>Liesbeth Jacxsens</b><br/> <b>Dept Food Safety and Food Quality, University of Ghent, Belgium</b><br/>           Water quality and microbiological criteria: how to set these and apply them in practice</p>                          | <p><b>Mats Stading</b><br/> <b>Manager of the Structure and Material Design Group, SIK, Gothenburg, Sweden</b><br/>           Food oral design</p>  |
| 12h00 – 12h30 | <p><b>Delia Rodriguez-Amaya</b><br/> <b>President Elect – IUFoST Academy of Fellows</b><br/>           Highlighting nutritional security: a key component of food security</p>   | <p><b>Sam Newberg</b><br/> <b>Sweet Green Fields, Bellingham, WA, USA</b><br/>           Taste optimization by understanding the impact of steviol glycoside relationships</p>  | <p><b>Lise Korsten</b><br/> <b>Dept of Microbiology and Plant Pathology, University of Pretoria</b><br/>           Food safety assurance in fresh produce: scientific facts, public perceptions and role of good governance and control</p> | <p><b>Janet Taylor</b><br/> <b>Dept of Food Science, University of Pretoria</b><br/>           Cereal prolamin bioplastic materials: What is preventing the commercialisation of these natural polymers ?</p> |
| 12h30 – 13h00 | <p><b>Ruth Oniang'o</b><br/> <b>Founder of the Rural Outreach Program</b><br/>           Food security in East Africa: Novel ways to combat this</p>   | <p><b>Dominique Pallet</b><br/> <b>Faculty of Biotechnology CBQF Portugal</b><br/>           Intracultural study of consumer acceptability of <i>Hibiscus sabdariffa</i> L. drinks between European countries – Portugal,</p>                     | <p><b>Mjikisile Vulindlu</b><br/> <b>Scientific Services, City of Cape Town</b><br/>           Occurrence of algae and indicator bacteria in an open drinking water reservoir and their subsequent infiltration into</p>                    | <p><b>Mohammad Naushad Emmambux</b><br/> <b>Dept of Food Science, University of Pretoria</b><br/>           Starch modification with stearic acid for 'clean' label starches</p>                              |

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|                                       |   | United Kingdom and France  | the distribution network systems  |   |
| 13h00 – 13h30                         | Lunch   |  |   |   |
| <b>Parallel sessions and Symposia</b> |   |  |   |   |
|                                       | <b>FOOD SECURITY AND SUSTAINABILITY<br/>IUFoST symposium (continued)</b>  | <b>KEY CONSUMER AND MARKET TRENDS IN FOOD SCIENCE AND TECHNOLOGY</b>   | <b>SHELF-LIFE TESTING AND EVALUATION</b>  | <b>INNOVATION IN NEW FOOD PROCESSING AND ENGINEERING TECHNOLOGIES</b>   |
| 13h30 – 14h00                         | <b>John Taylor</b><br>Dept of Food Science, University of Pretoria<br>Biofortification of cereal grains for improved nutrition in africa: strategies, benefits and challenges             | <b>Nigel Sunley</b><br>Sunley Consulting<br>The management of food activism  | <b>Russell Flowers</b><br>Chairman & Chief Scientific Officer, Mérieux NutriSciences (formerly Silliker Labs)<br>Microbiological shelf-life testing                                   | <b>Peter Fischer</b><br>ETH (Zurich)<br>New thickening quality of galactomannan polysaccharides by tailored impact milling            |
| 14h00 – 14h30                         | <b>Walter Spiess</b><br>President: International Academy of Food Science and Technology, IUFoST<br>Is there a role for Food Science and Technology in combating future world food crisis? | <b>Pierre Joubert</b><br>Bureau of Market Research (BMR), UNISA<br>Strategic communication insights to the consumer education project of MILK SA   | <b>Nafiisa Sobratee</b><br>Post-Doctoral Fellow, Dept Engineering, University of Kwa Zulu Natal<br>Post-harvest quality changes in green harvested sugarcane stalks from the Kwa-Zulu | <b>Christian Mestres</b><br>QualiSud, CIRAD, France<br>Modelling lactic acid fermentation to improve fermented beverages from cereals |
| 14h30 – 15h00                         | <b>Herman Koeter</b><br>MD, Orange House Partnership, Belgium<br>Food security: how much time do we have?<br><i>(to be confirmed)</i>   | <b>Christine Leighton</b><br>Project coordinator of the Consumer Education Project Milk South Africa<br>Affordable dairy products for low income South African consumers - making a nutritional difference | <b>Elizabeth Lodolo</b><br>South African Breweries<br>A brewery hygiene case study: A multi-pronged approach to eradicate beer spoilers   | <b>Andrew Murray</b> Andrew Murray Consulting<br>Are our eating habits sustainable?   |
| 15h00– 15h30                          | Tea and Coffee  |  |   |   |
| <b>Plenary session</b>                |   |  |   |   |
| 15h30 – 16h00                         | <b>Plenary lecture: Anne-Marie Hermansson</b><br>Vice President of Strategic Research Areas and Professor in Structured biomaterials, Chalmers University, Gothenburg, Sweden             |  |   |   |

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|               | Nano and microstructure design   |
| 16h00 – 16h30 | <b>Plenary lecture: Brenda Neall</b><br><b>Free-lance Editor</b><br>Feed, weed, seed: the pursue, eschew and ‘ooh’ in today’s food-beverage trends   |
| 16h30 – 16h45 | <b>Plenary lecture: David Watson</b><br><b>Managing Director Sunspray Food Ingredients (Pty)Ltd)</b><br><b>Food Advisory Consumer Service (FACS): Providing consumers and the media with science-based information on food and nutrition issues</b> <i>(title to be confirmed)</i> |
| 16h45– 17h15  | <b>Poster session</b>  |
| 17h15– 18h15  | <b>SAAFoST BGM</b>   |
| 18h15 -       | <b>WELCOME COMPUSENSE COCKTAIL</b>   |

## Tuesday 8 October 2013

07h00 – 08h00

Registration / Tea and Coffee

### Plenary session

08h00– 08h40

**Plenary lecture: Chris Findlay**  
**CEO, Compusense**

Beyond the taste test: sensory science's value-addition to food

08h40 – 09h20

**Plenary lecture: Lucia Anelich**  
**Director, Anelich Consulting**

Prevalence of foodborne disease in Africa

09h20 – 10h00

**Plenary lecture: LJ Grobler**  
**Dean, Faculty of Engineering, University of North West**

Innovative ways of dealing with energy

10:00-10:30

Poster Session

10h30 – 11h00

Tea and Coffee

### Parallel sessions and Symposium

|               | FOOD LEGISLATIONS IMPACT ON<br>THE FOOD INDUSTRY   | YOUNG SCIENTISTS RESEARCH<br>SECTION<br>(15 min slots)  | FOOD SAFETY   | SYMPOSIUM:<br>SENSORY & CONSUMER<br>SCIENCE:  |
|---------------|--|---|---|---|
| 11h00 – 11h30 | <p><b>Janet Collins</b><br/> <b>IFT President</b><br/>                     Impacts of the U.S. food safety modernization act on global food commerce</p> | <p><b>Dave Howard</b><br/> <b>Marketing and Online Content Manager (IFIS)</b></p> <p><b>Joseph Anyango</b><br/> <b>Post-doctoral Fellow, Dept of Food Science, University of Pretoria</b><br/>                     Improvement in the functional properties of kafirin protein microstructures for use as bioplastic films and for microencapsulation</p> | <p><b>Alex Ray Jambalang</b><br/> <b>Dept of Paraclinical Sciences, University of Pretoria</b><br/>                     Validation of a novel bacteriological screening test for antimicrobial residues in eggs</p> | <p><b>Anne Goldman</b><br/> <b>Vice President of Consumer Research at ACCE International, Canada</b><br/>                     A global business perspective of cross-cultural consumer sensory testing of food products</p> |
| 11h30 – 12h00 | <p><b>Janusz Luterek, Patent Attorney, Hahn and Hahn</b></p>   | <p><b>Tonna Anyasi</b><br/> <b>PhD student, Dept of Food Science and Technology,</b></p>  | <p><b>Patrick Njage</b><br/> <b>Post-doctoral Fellow, Dept Food Science, University of Pretoria</b></p>   | <p><b>Frieda Dehrmann</b><br/> <b>Consumer Science and Sensory Manager, South</b></p>   |

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|               | An update on legal issues of concern to the Food Industry  | <p><b>University of Venda</b><br/>Some functional properties of conventionally dried unripe non-commercial banana</p> <p><b>Theresa Beelders</b><br/><b>PhD student, Dept of Food Science, Stellenbosch University)</b><br/><i>Cyclopia genistoides</i> (Honeybush): Development and validation of a High Performance Liquid Chromatographic (HPLC) method for the quantitative analysis of extracts</p>   | The transfer potential of Extended Spectrum $\beta$ -lactamase determinants in pathogenic and commensal E. coli between irrigation water and lettuce                 | <p><b>African Breweries</b><br/>The application of a sensory QC and QA program in a global FMCG company</p>                          |
| 12h00 – 12h30 | <p><b>Edelweiss Wentzel-Viljoen</b><br/><b>Dept of Consumer Science, North West University</b></p> <p>The impact of nutrient profiling on the food industry</p>            | <p><b>Daniso Beswa</b><br/><b>PhD student, Dept of Food Science and Technology, University of Venda</b><br/>Effect of amaranth addition on physical quality and antioxidant activity of extruded provitamin-A biofortified maize snacks</p> <p><b>Donald Cluff</b><br/><b>PhD student Dept of Microbial, Biochemical and Food Biotechnology, University of Free State</b><br/>The effect of conjugated linoleic acid addition on the microbial and lipid stability of salami</p> | <p><b>Selamat Jinap</b><br/><b>Food Safety Research Center, University Putra, Malaysia</b><br/>Polycyclic aromatic hydrocarbons formation in grilled meat dishes</p> | <p><b>Jeanine Sainsbury</b><br/><b>Sensory Science and Consumer Insights Manager, McCormick</b><br/>Chillies – From heat to eat</p>  |
| 12h30 – 13h00 | <p><b>Boitshoko Ntshabele</b><br/><b>Director, National Department of Agriculture, Forestry and Fisheries</b><br/>Challenges associated with effective food control in</p> | <p><b>Bheki Dlamini</b><br/><b>PhD student, Dept of Food Science, University of Pretoria</b><br/>Challenges of low FAN in</p>  | <p><b>Michael Knowles</b><br/><b>VP Global Scientific &amp; Regulatory Affairs ( Retd.) , The Coca-Cola Company</b><br/>Exposure assessment of food</p>              | <p><b>Vinet Coetzee</b><br/><b>Dept of Genetics, University of Pretoria</b><br/>Understanding preferences with indirect methods:</p> |

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|  | South Africa | sorghum lager beer brewing and possible solutions<br><br><b>J Edmore Kativu</b><br><b>PhD Student, Unit of Applied Food Science and Biotechnology, Central University of Technology</b><br>Influence of storage conditions on organic acid profiles from cottage cheese | additives with particular emphasis on flavourings and colourants | cross-cultural effects of fruit & vegetable consumption and beta-carotene supplementation on skin colour |
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13h00 – 13h30

Lunch

**Parallel sessions and Symposium**

|               | <b>FOOD LEGISLATIONS IMPACT ON THE FOOD INDUSTRY (continued)</b>   | <b>YOUNG SCIENTISTS RESEARCH SECTION (continued)</b>   | <b>SYMPOSIUM: SENSORY &amp; CONSUMER SCIENCE (continued)</b>   |
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| 13h30 – 14h00 | <b>Elna Buys</b><br>Dept of Food Science, University of Pretoria<br>Reducing salt in food products: What are the food safety issues? | <b>Johanita Kruger</b><br>Post-doctoral Fellow, Dept of Food Science, University of Pretoria<br>Which commonly used in vivo and in vitro assays is best suited to measure the effect of phytate reduction on the iron and zinc availability in staple grains? – the case of sorghum<br><br><b>Ennet Moholisa</b><br>PhD student, Dept of Microbial, Biochemical and Food Biotechnology, University of Free State<br>Influence of beta-agonist (zilpaterol) and age on tenderness of beef loin and silverside muscles | <b>Ilona Steenkamp</b><br>Dept of Food Science, Stellenbosch University<br>Development of flavour wheels for indigenous South African herbal teas, rooibos and honeybush |
| 14h00 – 14h30 | <b>Daleen Van der Merwe</b><br>University of North West<br>Food labels as source of health   | <b>Richard Nyanzi</b><br>PhD student, Dept of Biotechnology and Food Technology, Tshwane University of   | <b>Nina Muller</b><br>Dept of Food Science, Stellenbosch University<br>Novel tools for sensory fingerprinting of wines   |

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|                        | information: what consumers think?  | <p><b>Technology</b><br/>Phylogenetic analysis and possible practical applications of potentially probiotic Lactobacillus isolates</p> <p><b>Melanie Richard</b><br/>PhD student, Dept of Food Science, University of Pretoria<br/>Shelf-life estimation of low fat UHT milk</p>  |  |
| 14h30 – 15h00          | <p><b>Pieter van Twisk</b><br/>PvT Consulting<br/>Global harmonization initiative</p>   | <p><b>Adewale O Omolola</b><br/>PhD student, Dept of Food Science and Technology, University of Venda<br/>Drying kinetics of some selected fruits</p> <p><b>Obiro Cuthbert Wokadala</b><br/>PhD student, Dept of Food Science, University of Pretoria<br/>Amylose-lipid complex occurrence in tef and maize starch biphasic pastes (University of Pretoria)</p> | <p><b>Riette de Kock</b><br/>Dept of Food Science, University of Pretoria<br/>Sensory Food Science: A vital component of research to improve nutrition in Africa</p> |
| 15h00 – 15h30          | Tea and Coffee  |   |  |
| <b>Plenary session</b> |   |   |  |
| 15h30 – 16h00          | <p><b>Plenary lecture: Wentzel Gelderblom</b><br/>Interim Director of the PROMEC Unit, MRC<br/>Mycotoxin risk assessment in South African maize consumers</p>   |   |  |
| 16h00 – 16h30          | <p><b>Plenary lecture: Donna Cawthorn</b><br/>Post-doctoral fellow, Department of Animal Science, Stellenbosch University<br/>Detection and quantification of meat adulteration: what DNA can and cannot tell us?</p> |   |  |
| 19:30                  | <b>SUNSPRAY GALA DINNER</b>   |   |  |



## Wednesday 9 October 2013

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| 07h00 – 08h00  |  | Registration / Tea and Coffee  |   |   |  |
| <b>Plenary session</b>   |  |  |   |   |  |
| 08h00– 08h40   | <b>Plenary lecture: Pingfan Rao</b><br><b>IUFoST President</b><br>Food as a micronanosystem and the interaction with the body                                |  |   |   |  |
| 08h40 – 09h20  | <b>Plenary lecture: Kevin Korb,</b><br><b>Acting Foods Director, Games Stores, Massmart</b><br>Challenges in Food Retail Management                          |  |   |   |  |
| 09h20 – 10h00  | <b>Plenary lecture: Morongwa Themba</b><br><b>Scientific Services Manager, Nampak</b><br>Innovation in food and beverage packaging                           |  |   |   |  |
| 10:00 – 10:40  | <b>Plenary lecture: Peter McClure</b><br><b>Science &amp; Technology Leader Unilever, Bedford</b><br>Novel food processing technologies and their validation |  |   |   |  |
| 10h40 – 11h00  |  | Tea and Coffee   |   |   |  |
| <b>Parallel sessions, Workshop, Industry Talks and Symposium</b> |  |  |   |   |  |
|  | <b>LEADERSHIP WORKSHOP FOR<br/>YOUNG PROFESSIONALS</b><br>led by<br>Barbara Byrd Keenan<br>(CEO, IFT)  | <b>Industry Novel Ingredients and<br/>Technologies</b><br>Venue:<br>Chair:<br><br>Industry Sponsored Talks | <b>FOOD, NUTRITION AND WELL-<br/>BEING</b><br>(including Functional Ingredients<br>and Foods)   | <b>ICMSF FOOD SAFETY RISK<br/>MANAGEMENT<br/>SYMPOSIUM</b>  |  |
| 11h00 – 11h30  | Welcome and Overview<br><br>Goals for the workshop   | <b>Nigel Sunley</b><br><b>Sunley Consulting</b><br>Functional properties of sugar (on<br>behalf of SASA)   | <b>Brinda Govindarajan, Senior<br/>Director, Research &amp; Technology,<br/>Kellogg Asia-Pacific Ltd., Singapore</b><br>The best of both worlds:<br>enhancing product value through<br>food science and nutrition | <b>Lucia Anelich</b><br><b>Director, Anelich Consulting</b> <ul style="list-style-type: none"> <li>• Introduction to the ICMSF</li> <li>• The use of risk-based metrics for managing food safety</li> </ul> |  |
| 11h30 – 12h00  | Personal Reflections on leadership   | <b>Kirsten Henstra</b><br><b>Product Specialist - Food Science</b>   | <b>Trust Beta</b><br><b>Canada Research Council Chair in<br/>Food Science and Technology,</b>   | <b>Tom Ross</b><br><b>Food Safety Centre,</b>   |  |

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|  | Busting common leadership myths  | <b>Division, Bio-Rad Laboratories</b><br>Alternative methods for microbiological testing  | <b>University of Manitoba</b><br>Cereal Grains - a rich source of phytochemicals of potential health benefits<br>and/or<br><b>Vinesh Maharaj</b><br><b>Platform Manager, CSIR Biosciences</b><br>The potential of South Africa's Biodiversity as a source of food ingredients and nutraceuticals | <b>University of Tasmania</b><br>Understanding the uses and limitations of attributes sampling plans                                       |
| <b>12h00 – 12h30</b>                   | Discovering and exploring the 5 practices of exemplary leadership<br><br>Determining your leadership style profile | <b>Ryan Ponquett</b><br><b>Vice President RD&amp;A for Kerry Ingredients and Flavours, Sub-Saharan Africa, South Africa</b><br>Flavour Modulation Technology - an olfactory and taste synergy to reduce sugar, fat and salt | <b>Gyebi Duodu</b><br><b>Dept of Food Science, University of Pretoria</b><br>Phenolic compounds and bioactive properties of marama bean [ <i>Tylosema esculentum (Burchell) A. Schreiber</i> ] and sorghum [ <i>Sorghum bicolor (L.) Moench</i> ] - Implications for potential food uses         | <b>Jean-Louis Cordier Nestle Switzerland, Group Expert Food Safety Microbiology</b><br>Microbiological Criteria – Past, present and future |
| <b>12h30 – 13h00</b>                   | Developing a personal action plan for achieving one of your goals  | <b>Yves Verger</b><br><b>Sales Manager EMEA Biorigin</b><br>Salt reduction in meat and other food applications  | <b>Nigel Sunley</b><br><b>Sunley Consulting</b><br>Nutritionists, Food Scientists and the Food Industry - Joining forces to Improve the nutritional profiles of processed foods  | <b>Tom Ross</b><br><b>Food Safety Centre, University of Tasmania</b><br>Useful microbiological testing for meat and poultry products       |
| <b>13h00 – 13h30</b>                   | <b>Lunch</b>   |   |  |  |
| <b>Parallel sessions and Symposium</b> |  |   |  |  |
|  | <b>VALUE ADDITION OF FOOD INDUSTRY WASTE</b>   | <b>FOOD ENGINEERING AND PROCESSING TECHNOLOGIES</b>   | <b>FOOD SAFETY RISK MANAGEMENT SYMPOSIUM (continued) NSUMER ISSUE</b>  |  |
| <b>13h30 – 14h00</b>                   | <b>Mats Stading</b><br>Manager of the Structure and Material Design Group, SIK, Gothenburg,                        | <b>Falko Fliessbach</b><br>Sales, GEA Group Business Unit Flow Components, Tuchenhausen, Germany  | <b>Jean-Louis Cordier, Nestle Switzerland, Group Expert Food Safety Microbiology</b><br>Management of Salmonella in low-moisture   |  |

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|                        | <b>Sweden</b><br>Cereal proteins extracted from by-products can be utilised in food and biomaterial applications   | Effective tank and vessel cleaning  | foods   |
| 14h00 – 14h30          | <b>Gustav Gous</b><br><b>Dept of Food Science, University of Pretoria</b><br>Waste utilization in the citrus processing industry   | <b>Martin van Nistelrooij, GEA Messo PT, Netherlands</b><br>Latest innovations in low temperature concentration of aqueous solutions  | <b>Peter McClure</b> Science & Technology Leader<br><b>Unilever, Bedford</b><br>Useful microbiological testing for fruit and vegetables products            |
| 14h30 – 15h00          | <b>George Charimba</b><br><b>Dept of Microbial, Biochemical and Food Biotechnology</b><br><b>University of the Free State</b><br>Degradation of poultry feather waste by <i>Chryseobacterium carnipullorum</i> | <b>Wilahun Seyoum Workneh</b><br><b>Bioresources Engineering University of Kwa-Zulu Natal</b><br>Prospective: innovating efficient technologies for energy regeneration and re-use in food process industries | <b>Jean-Louis Cordier, Nestle, Switzerland, Group Expert Food Safety Microbiology</b><br>Management of drinking and process water – microbiological aspects |
| <b>Plenary session</b> |  |   |   |
| 15:00 – 15:30          | <b>Plenary lecture: Harris Steinman</b><br><b>Director, FACTS Company</b><br>Allergens: Lessons learnt   |   |   |
| 15:30 – 16:15          | <b>Plenary lecture: Expert opinions on the way forward for global food science and technology</b>  |   |   |
| 16:15 - 16:30          | <b>Closing Ceremony and Award Presentations</b>  |   |   |
| 16:30 – 17:30          | <b>Dinnermates - Final Cocktail</b>  |   |   |